RIVE
FISH & FAIBLE

# OYSTERS | CAVIAR

AKI CAVIAR IMPERIAL „BLACK QUEEN"
with blinis, crème fraîche & shalotts

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|---|---|
| 50g can on ice | 115,00 |
| 125g can on ice | 289,00 |

AKI CAVIAR D'AQUITAINE
with blinis, crème fraîche & shalotts

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|---|---|
| 50g can on ice | 98,00 |

DAVID HERVÉ NR.2
on ice, with chester bread & lemon

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|---|---|
| 6 pieces | 38,00 |
| 12 pieces | 76,00 |

## JEWELS OF THE SEA

Seafood étagère de Luxe:
Maine lobster, David Hervé Nr.2,
king crab legs, mussels, kingprawns,
calamaretti
& two different sauces

185,00 (for 2 persons))

# STARTERS

RIVE NUGGETS
baked cheeks of Icelandic wolffish,
with elderberry onions vinegar & sauce Gribiche 19,50

RIVE VITELLO TONNATO
with raw marinated Tuna,
lime & capers 22,50

„BÜSUMER KRABBEN"
with Papaya, lettuce, crispy egg, brioche
& Hennessy XO Cocktail sauce 28,00

RIVE CAESAR SALAD
with crispy bacon, Parmesan & croutons 18,00
additional salt water king prawn per piece 4,50

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# RAWBAR

CRUSTACEAN CEVICHE
crab, king prawn, North Sea crabs, chili,
coconut milk, coriander & cashew 23,00

SPICY TUNA SASHIMI
with Yuzu Kosho, avocado, mentsuyu ginger
& ponzu nage 25,80

TATARE OF FAROE ISLANDS SALMON
with rösti, garden cress,
pickled shallots & sauce Gribiche 21,50

# CHEF'S CHOICE

RIVE SUPRISE MENU

Four courses created by our kitchen

74,00

We only serve this menu table by table
To order till: 15:00 / 20:30

# RIVE TACOS

LUCKY LOBSTER
Kimchi, creamy Ponzu & Crunch 25,50

CRISPY DUCK
Shiitake Salsa, spicy pumpkin
& Miso glace 21,00

FUNKY TUNA
truffle, roasted corn & Yuzu 23,00

BRAVOCADO
baked avocado & mash, mole
& papaya 17,00

SPICY SALMON
with chipotle, avocado, ceviche onions
& coriander 19,00

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# SOUPS

THAI CURRY-FOAM SOUP
with oyster mushrooms, coriander & miso 16,50

RIVE BOUILLABAISSE
with Sauce Rouille small 18,90
large 32,00

# PASTA

PAPARDELLE
with smoked aubergine,
oyster mushrooms & Hokkaido pumpkin 35,00
additional salt water king prawn per piece 4,50

SEAFOOD TAGLIARINI
with scampi, calamari, pulpo small 21,50
lobster bisque & piment d´espelette large 34,00

# THE STARS

ROASTED NORTH SEA SOLE
with small cucumber salad, liquid butter
& organic potatoes

price per day

WILD-CAUGHT NORTH SEA TURBOT
- roasted chop -
with spinach, organic potatoes & Béarnaise sauce

95,00

# RIVE FOR TWO

GILTHEAD SEA BREAM
IN A SALT CRUST
roasted in the oven, with salted lemon risotto,
sautéed leaf spinach & gremolata

47,50 per person

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# MODERN

HALIBUT
with young spinach leaves, gnocchi au gratin,
champignons, truffles & beurre blanc 49,50

HAVELLAND ZANDER
with confit salsify, beetroot risotto,
Moutarde de Meaux & horseradish nage 42,00

FAROE ISLANDS SALMON
in a nut and spice crust, with wild cauliflower,
ras el hanout, pumpkin risotto, coriander
& lime - nage 40,20

SCALLOPS
with wild Polish-style cauliflower & cream,
hazelnut & miso hollandaise 42,50

TUNA „RARE“
with oyster mushrooms, pumpkin cream, coriander
Gyoza, mame kosho & miso beurre blanc 45,80

OCTOPUS
with Fregola Sarda, salted lemon,
braised pointed peppers,
chorizo & chimichurri 39,00

# NO FISH

„WIENER SCHNITZEL“ of veal
with potato salad, small leaf salad
& homemade cranberries 35,00

STEAK FRITES
rump steak with „Café de Paris" crust,
small Caesar salad & French fries 45,00
additional Béarnaise sauce 4,50

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# CLASSICS

CALAMARETTI
with garlic, sautéed spinach
& salted lemon potato purée 31,90

MOULES FRITES
mussels in white wine & herb brew,
French fries & Sauce Rouille 27,00

ATLANTIC LOBSTER
with sweet potato fries
half 48,00
whole (ca. 600g) 89,00

KING PRAWNS
roasted in herbal butter, with oven tomatoes
& roasted Focaccia 35,00

COD FISH
with Dijon mustard sauce,
crispy fried potatoes (with bacon)
& small cucumber salad 38,80

# DESSERT

BRÛLLÉED LIME TARTE
with pineapple, basil & coconut ice cream 14,00

„DON´T CALL IT CHEESECAKE“
with quince, sea buckthorn & dulce de leche ice cream 14,00

RIVE CRÊPE SUZETTE
flambéed orange crêpe
with Grand Marnier parfait 18,00

„SPAGHETTI EIS“
vanilla ice cream with marinated strawberries,
vanilla cream, sweet basil pesto & strawberry sauce 14,50

COLONEL
fresh lime sorbet & cold Vodka 10,00

AFFOGATO
vanilla ice cream & hot Espresso 10,00

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## „SALZBURGER NOCKERLN“

with berry roaster & vanilla ice cream

for minimum 2 persons
preparation time about 25 min.

19,00 per person
To order till: 15:45 / 21:30

## SPECIAL DRINKS

LIMONCELLO CHEESECAKE
Limoncello, caramel, egg white, lime juice 14,00

ESPRESSO MARTINI
Espresso, Vodka, Kahlua 14,00

BRANDY ALEXANDER
Brandy, Crème de Cacao, cream 16,00

| | | |
|---|---|---|
| Graham's 10 Years Old, Tawny Port<br>from 4,5l bottle | 0,05l | 8,30 |
| 2017 Lions du Suduiraut, Sauternes | 0,05l | 9,50 |
| Williams-Christbirne, Brigitte Rust, Bremen | | 8,50 |
| Raspberry, Brigitte Rust, Bremen | | 10,80 |
| blackthorn, Brigitte Rust, Bremen | | 16,00 |
| Ron Zacapa 23 | | 16,00 |
| 2010 Grappa Berta, Tre Soli Tre | | 18,50 |

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